

PATENT SPECIFICATION



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543,427

Complete Specification Left: July 5, 1941.

Complete Specification Accepted: Feb. 25, 1942.

PROVISIONAL SPECIFICATION

Improvements in and relating to Cake Decorations

We, GEORGE JOHN CULPITT, a British Subject, and G. T. CULPITT & SON LIMITED, a British Company, both of the Company's address at 16A, Southgate 5 Grove, London, N.1, do hereby declare the nature of this invention to be as follows:—

It has been the usual practice heretofore to decorate cakes with sugar icing, 10 sugar flowers and like decorations but, with the present official restrictions, this is impossible. On the other hand, plain cakes which are not decorated by icing are not nearly so attractive to the eye as cakes 15 which are so iced. It is, therefore, the chief object of the present invention to provide cake decorations which will enable cakes to have the same, or substantially the same, appearance as cakes which are 20 sugar iced without applying to the cake any matter which is likely to be injurious to the person eating the same or which will interfere with the free cutting of the cake.

25 According to the present invention, the cake decoration comprises a plaque or hood of edible wafer paper which is adapted to be applied to a cake to simulate a coating of sugar icing on the top and/or sides 30 thereof.

The plaque or hood may be decorated on its upper surface by printing or applied decorations of known form, either made of

edible wafer paper (for example, flowers), or from other non-edible and removable 35 material, such as metal coated paper leaves or the like.

The plaque or hood (and the flower or like decorations if the same are provided) are preferably produced by pressing the 40 usual mixture of rice flour, farina or the like between two heated plates of a suitable form. This method of producing wafer paper is analogous to frying and produces a sheet or form of edible wafer of 45 any required thickness with glossy or matt surfaces. When a hood of edible wafer paper is desired, it may be moulded in one or built up from a top plaque and a side strip suitably united together. 50

The thickness of the plaque or hood is adapted to individual requirements but it is desirable that the hood should be of sufficient thickness to be self-supporting.

The edible wafer paper may, of course, 55 be coloured to represent coloured icing and, when produced by the above process, will closely resemble sugar icing by reason of its smooth surface.

Dated this 19th day of July, 1940.

LESLIE N. COX,

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COMPLETE SPECIFICATION

Improvements in and relating to Cake Decorations

60 We, GEORGE JOHN CULPITT, a British Subject, and G. T. CULPITT & SON LIMITED, a British Company, both of the Company's address at 16A, Southgate 65 Grove, London, N.1, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

70 It has been the usual practice heretofore to decorate cakes with sugar icing, sugar flowers and like decorations but, with the present official restrictions, this

is impossible. On the other hand, plain cakes which are not decorated by icing are 75 not nearly so attractive to the eye as cakes which are so iced. It is, therefore, the object of the present invention to provide cake decorations which will enable cakes to have the same, or substantially the 80 same, appearance as cakes which are sugar iced without applying to the cake sugar or any matter which is likely to be injurious to the person eating the same or which will interfere with the free cutting 85 of the cake.

According to the present invention, the

[Price 1/-]

[This Drawing is a reproduction of the Original on a reduced scale.]

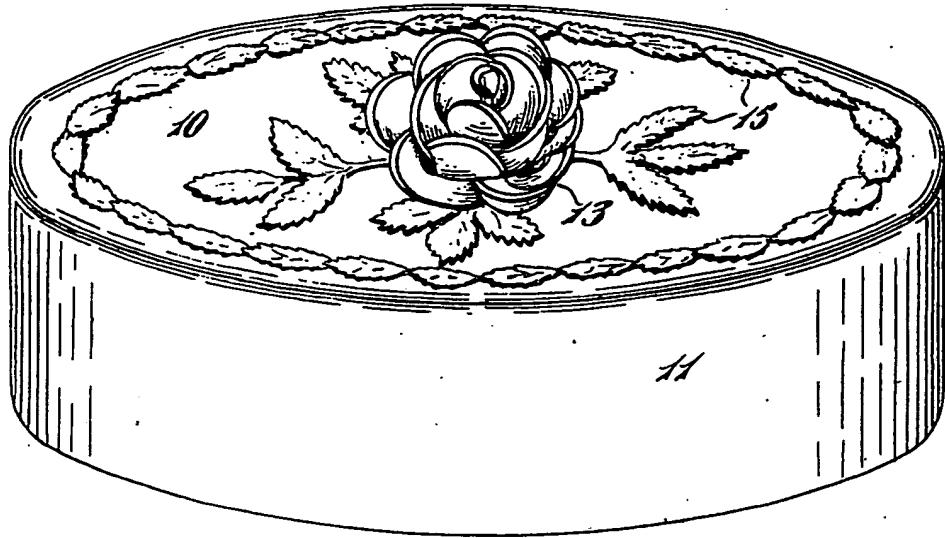


Fig. 1.

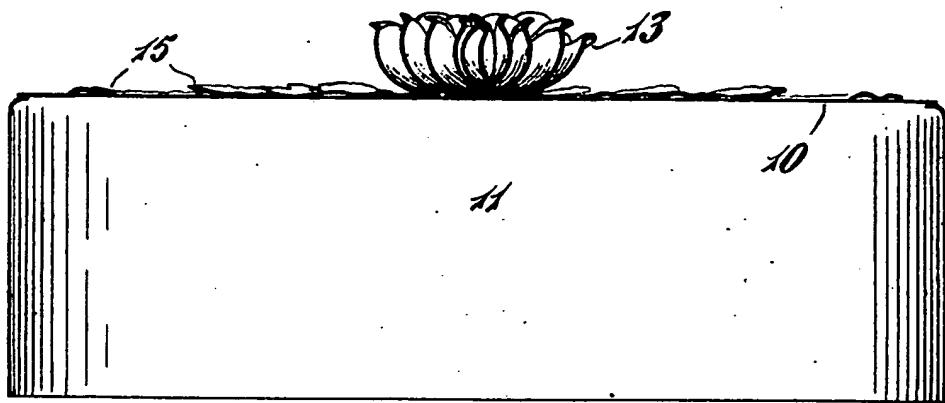


Fig. 2.

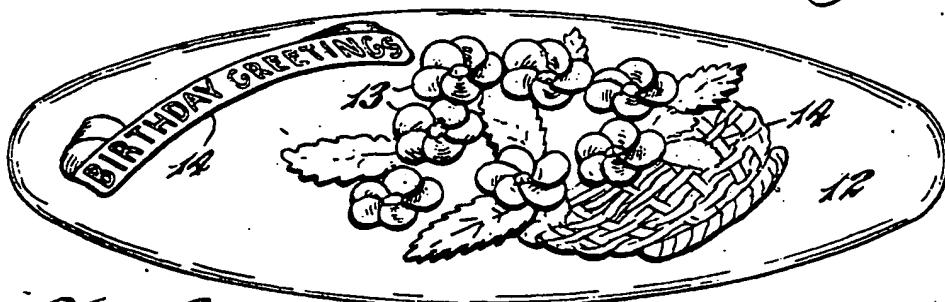


Fig. 3.

Malby & Sons, Photo-Lith.